



MISCELE
PIANTONI
LA SENZA
GLUTINE



DECLARATION ALLERGENS:
The product contains milk.
May contain traces of almonds.



La SenzaGlutine Gluten Free - Mix for professional use

Bread, soft Pizza and Pastries

EXCLUSIVE GLUTEN-FREE MIXTURE FOR EASILY PREPARING BREAD, SOFT PIZZA AND PASTRIES. THE MIX IS EASY TO WORK AND PROVIDES A GOOD BALANCE OF EXTENSIBILITY AND ELASTICITY, WHICH MAKES IT IDEAL TO PREPARE DELICIOUS AND SOFT OVEN BAKED SPECIALITIES LIKE THE TRADITIONAL ONES.

Ingredients: deglutinated wheat starch, corn starch, skimmed milk powder, sugar, psyllium seed fiber, chicory fibres (inulin), thickener: guar gum, thickener: hydroxypropylmethylcellulose (E464), anticaking agent: calcium carbonate, maltodextrin potato. Contain: **milk**. May contain traces of: **almonds**.

Recommendations for processing ("Paradiso" Cake)



- 250 g "La SenzaGlutine" (Bread, soft Pizza and Pastries)
- 200 g sugar
- 150 g eggs
- 100 g butter
- 100 g milk
- 10 g baking powder
- 1 g vanillin

Procedure:

- Heat the milk, add butter to the warm milk and mix until completely melted
- Allow to cool slightly
- Beat the eggs and sugar in the mixer at top speed for about 5 minutes until the mixture is well mounted
- In a separate bowl, combine the mix, baking powder and vanillin
- Slowly add this mixture to the mounted mixture and mix gently in the mixer at low speed for about 2-3 minutes
- Add the lukewarm milk/butter liquid and continue to mix at low speed for about 3 minutes
- Pour the mixture into a greased cake tin
- Bake in a preheated oven at 180°C for about 50 minutes

NUTRITION FACTS per 100 g of product	
Energy kJ	1490
Energy kcal	351
Fat	0,6 g
Of which saturates	0,25 g
Carbohydrates	81 g
Of which sugars	8 g
Protein	2,5 g
Dietary fibre	6 g
Salt	0,02 g



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PACKAGING: 1 kg



Pizza Crust

EXCLUSIVE GLUTEN-FREE PIZZA MIX. THE MIX IS EASY TO WORK AND PROVIDES A GOOD BALANCE OF EXTENSIBILITY AND ELASTICITY, WHICH MAKES IT IDEAL TO PREPARE DELICIOUS AND FRAGRANT OVEN BAKED SPECIALITIES, LIKE THE TRADITIONAL ONES.

Ingredients: corn starch, rice flour, sugar psyllium seeds fibers, chicory fibers (inulin), thickener: xantan gum, thickener: guar gum, hydroxypropylmethylcellulose (E464), maltodextrin potato. May contain traces of: **almonds** and **milk** protein.

Recommendations for processing (Gluten free pizza)



- 500 g "La SenzaGlutine" (Pizza Crust)
- 50 g extra virgin olive oil
- 24 g fresh yeast
- 12 g salt
- 400 g water

Procedure:

- Dissolve the yeast in water
- Add all the other ingredients
- Mix on medium speed until a smooth dough is formed
- Divide the dough into the desired portions (300 g for pizza with diameter of 28 cm), flour with Gluten-free
- Pizza Crust as needed
- Leave to rise for at least 40 minutes in a warm, moist place
- Roll out the pizza, flour with Gluten-free Pizza Crust
- Pile on your favourite toppings
- Bake in preheated oven: convection oven: 210°C for about 15 minutes wood/Electric oven: 310°C for about 4 minutes

NUTRITION FACTS per 100 g of product	
Energy kJ	1489
Energy kcal	351
Fat	0,9 g
Of which saturates	0,3 g
Carbohydrates	82 g
Of which sugars	2,3 g
Protein	1 g
Dietary fibre	5,6 g
Salt	0,07 g



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